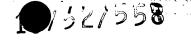
## ATENT COOPERATION TREATY



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Prins, A.W. PEREENIGDE HEUWE Parklean 97 HE2587 BN The Hague NAVE BAS 13-03-1	er (qua)	NOTIFICATION OF TRANSMITTAL OF THE INTERNATIONAL PRELIMINARY EXAMINATION REPORT (PCT Rule 71.1)			
EEANTWOONLY	1 1	mailing onthlyear) 14.01.2005			
Applicants or agents the reference		IMPORTANT NOTIFICATION			
international application No.	International filing date (day/month) 12.09.2003	N987) Priority date (day/monthlyear) 13.09.2002			

- 1. The applicant is hereby notified that this International Preliminary Examining Authority transmits herewith the international preliminary examination report and its annexes, if any, established on the international application.
- 2. A copy of the report and its annexes, if any, is being transmitted to the International Bureau for communication to all the elected Offices.
- 3. Where required by any of the elected Offices, the International Bureau will prepare an English translation of the report (but not of any annexes) and will transmit such translation to those Offices.

#### 4. REMINDER

The applicant must enter the national phase before each elected Office by performing certain acts (filing translations and paying national fees) within 30 months from the priority date (or later in some Offices) (Article 39(1)) (see also the reminder sent by the International Bureau with Form PCT/IB/301).

Where a translation of the international application must be furnished to an elected Office, that translation must contain a translation of any annexes to the International preliminary examination report. It is the applicant's responsibility to prepare and furnish such translation directly to each elected Office concerned.

For further details on the applicable time limits and requirements of the elected Offices, see Volume II of the PCT Applicant's Guide.

The applicant's attention is drawn to Article 33(5), which provides that the criteria of novelty, inventive step and industrial applicability described in Article 33(2) to (4) merely serve the purposes of international preliminary examination and that "any Contracting State may apply additional or different criteria for the purposes of deciding whether, in that State, the claimed inventions is patentable or not (see also Article 27(5)). Such additional criteria may relate, for example, to exemptions from patentability, requirements for enabling disclosure, clarity and support for the claims.

Name and malling address of the international preliminary examining authority:



European Patent Office - P.B. 5818 Patentiaan 2 NL\_2280 HV Rijswijk - Pays Bas Tel. +31 70 340 - 2040 Tx: 31 651 epo nl Fax: +31 70 340 - 3016

Authorized Officer

Cherqui, E

Tel. +31 70 340-2643



# INTERNATIONAL PRELIMINARY EXAMINATION REPORT

(PCT Article 36 and Rule 70)

Applicant's or agent's file reference P61223PC00 International application No. PCT/NL 03/00633			nte file reference	FOR FURTHER AC		Pretiminary Ex	See Notification of Transmittal of International Preliminary Examination Report (Form PCT/PEA/416)		
				International filing date (d	International filing date (day/mont 12.09.2003		(your) Priority date (day/month) 13.09.2002		
	national L1/28	Pate	nt Classification (IPC) o	r dotti nadonal ciassification al	nd IPC				
Appli NEI	OBRL	AND	SE ORGANISATIE	VOOR TOEGEPAST.	et al.				
1.	This Author	interrority	national preliminary e and is transmitted to t	xamination report has been the applicant according to	n prepa Article 3	red by this Int 36.	ernational Preliminary	Examining	
2.	This	REP	ORT consists of a fot	al of 5 sheets, including th	nis cove	r sheet.			
	Ø	( <del>800</del>	n amended and are to Rule 70.18 and Sec	panied by ANNEXES, i.e. he basis for this report and tion 607 of the Administrat	i <i>l</i> or shet	eta containing	Lectionations watch be	vings which have fore this Authority	
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3.	This	repo	rt contains indications	s relating to the following it	ems:				
	ı	2	Basis of the opinion	1					
	11		Priority						
	Ш			of opinion with regard to n	ovelty,	inventive step	and industrial applical	oility	
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	٧	×	Reasoned stateme	nt under Rule 66.2(a)(ii) wi navons supporting such st	ith rega atemen	rd to novelty, i	inventive step or indus	irial applicability;	
	VI		Certain documents	cited					
	VII			he international application					
	VIII		Certain observation	ne on the international appl	lication				
Date	of aub	missi	on of the demand		Date o	of completion of	this report		
21.	04.20	04			14.01	.2005			
Nan preli	ne and iminary	OXAIT	g address of the Interna		Author	rized Officer	<del></del>	Gordon Innany, C	
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# INTERNATIONAL PRELIMINARY EXAMINATION REPORT

International application No.

PCTNL 03/00633

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Description, Pages

 With regard to the elements of the international application (Replacement sheets which have been furnished to the receiving Office in response to an invitation under Article 14 are referred to in this report as "originally filed" and are not annexed to this report since they do not contain amendments (Rulee 70.16 and 70.17)):

	1-14		as originally nieu				
	Clai	ms, Numbera					
	1-12		filed with telefax on 03.09.2004				
	Dra	wings, Sh <del>ec</del> ts					
	1/B-	-	as originally filed				
2.	With	Ith regard to the <b>language</b> , all the elements marked above were available or furnished to this Authority in th Inguage in which the international application was filed, unless otherwise indicated under this item.					
	These elements were available or furnished to this Authority in the following language: , which is:						
		the language of a tra	nslation furnished for the purposes of the international search (under Rule 23.1(b)).				
		the language of publi	ication of the international application (under Rule 48.3(b)).				
		the language of a tra Rule 55.2 and/or 55.5	nslation furnished for the purposes of international preliminary examination (under 3).				
3.	With	h regard to any <b>nucle</b> mational preliminary (	otide and/or amino acid sequence disclosed in the international application, the examination was carried out on the basis of the sequence listing:				
		contained in the inter	mational application in written form.				
		filed together with the	e international application in computer readable form.				
		furnished subsequen	ntly to this Authority in written form.				
			ntly to this Authority in computer readable form.				
		The statement that the subsequently furnished written sequence listing does not go beyond the disclosure in the international application as filed has been furnished.					
		The statement that the listing has been furnitude.	he information recorded in computer readable form is identical to the written sequence ished.				
4.	The	e amendments have r	esulted in the cancellation of:				
		the description,	pages:				
		the claims,	Nos.:				
		the drawings,	sheets:				





# INTERNATIONAL PRELIMINARY EXAMINATION REPORT

International application No.

PCTNL 03/00633

5. This report has been established as if (some of) the amendments had not been made, since they have been considered to go beyond the disclosure as filled (Rule 70.2(c)).

(Any replacement sheet containing such amendments must be referred to under item 1 and annexed to this report.)

6. Additional observations, if necessary:

V. Reasoned statement under Article 35(2) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement

1. Statement

Novelty (N)

Yes: Claims

1-7,12

No: Claims

8-11

Inventive step (IS)

Yes: Claims

1-7 8-12

No: Claims

Yes: Claims

1-12

No: Claims

2. Citations and explanations

Industrial applicability (IA)

see separate sheet





## INTERNATIONAL PRELIMINARY Internation

International application No. PCT/NL 03/00633

EXAMINATION REPORT - SEPARATE SHEET

## Re Item V

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Reference is made to the following documents:

D1: Food Science , Taiwan (1996), 25(1), 94-103

D2: JP(A) 09000195

D3: JP(A) 11000046

D4: JP(A) 2001028947

D5: Food Science , Taiwan (1998), 25(4), 497-504

D6: Journal Of Food Science And Nutrition (2001), 6(1), 16-18

D7: Journal Of Radiation Research (1987), 28(4), 233-242

D8: Mushroom Journal (1986), , 68-70

D9: Journal Of Radiation Research (1979), 20(2), 186-195

D10: Mycological Research (1998), 102(12), 1459-1483

D11: Photobiochemistry And Photobiophysic (1983), 6(4), 239-247

Remark: The terms 'an effective amount'(claim 1), 'a substantial amount'(claim 4), 'a shelf life at 10°C of more than 12 days'(claim 9), 'essentially free'(claim 11) and 'substantially', 'approximately'(claim 10) are either relative terms or define the subject-matter in terms of the result to be achieved or do not appear to have a precise meaning, contrary to Article 6 PCT. These unclear features have not been taken into account for assessing novelty.

1. Document D6, which is considered to represent the most relevant state of the art (method), discloses (p. 16-18) a method for preventing or inhibiting the formation of browning in mushrooms by inhibiting the mushroom tyrosinase activity with onion extract; from which the subject-matter of claim 1 differs in that the mushrooms are exposed to UV-light having an exposure energy in the range of 0.001-0.25 J/cm2 based on the amount of UV-light.

The subject-matter of claim 1 is therefore new (Article 33(2) PCT).

The problem to be solved by the present invention may be regarded as finding an improved alternative method for inhibiting or preventing spot formation at the surface of edible mushrooms.

In D6 no hint is given that would solve the problem. Also none of the other prior art documents would lead the skilled person to the solution stated above.

Thus the subject-matter of claim 1 also involves an inventive step (Article 33(3) PCT). Claims 2-7 are dependent on claim 1 and as such also meet the requirements of the PCT with respect to novelty and inventive step.

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# INTERNATIONAL PRELIMINARY International application No. PCT/NL 03/00633 EXAMINATION REPORT - SEPARATE SHEET

2. The present application does not meet the requirements of Article 33(2) PCT because the subject-matter of claims 8-11 is not new.

Claims referring to a product produced by a specific process are admissible only if the products as such fulfill the requirements for patentability. A product is not rendered novel merely by the fact that it is produced by means of a new process.

a. Document D1 discloses (abstract) the decrease in microbial counts of Agaricus bisporus (button mushrooms) when irradiated with ultraviolet-C (UV-C) light. The technical features of claims 9,10 are considered intrinsic features. The surface is free of added preservatives.

The subject-matter of claims 8-11 is therefore not new.

b. Document D2 discloses (abstract) treating mushrooms with ultraviolet light, and is intrinsically considered having a 'shelf life' at 10°C of more than 12 days. The surface is free of added preservatives.

The subject-matter of claims 8-11 is therefore not new.

- c. It appears documents D3(abstract), D4(abstract) and D5(abstract) also deprive claims 8-11 of novelty.
- 3. The present application does not meet the requirements of Article 33(3) PCT because the subject-matter of claim 12 does not involve an inventive step.

Document D6, which is considered to represent the most relevant state of the art, discloses (p. 16-18) the use of onion extract for preventing or inhibiting the formation of browning in mushrooms by inhibiting the mushroom tyrosinase activity (see also D8 (p.68-70) or D10 (abstract));

from which the subject-matter of claims 12 differs in that UV light is used. The (objective) problem to be solved by the present invention may therefore be regarded as finding an alternative way to inhibit mushroom tyrosinase.

The solution proposed in claim 12 of the present application cannot be considered as involving an inventive step (Article 33(3) PCT) for the following reasons.

The use of UV light to Inactivate mushroom tyrosinase is already described in documents D7(abstract), D9(abstract) or D11(abstract). The skilled person would therefore regard it as a normal option to include this feature in the method and use described in document D6 in order to solve the problem posed.

Thus, the subject-matter of claims 12 does not involve an inventive step and does not satisfy the criterion set forth in Article 33(3) PCT.





DT15 Rec'd PCT/PTO :1 0 MAR 2005

Int. pat. appln. no. PCT/NL03/00693 Our letter of 3 September 2004

EPO - DG 1

03.09, 2004



New Page 15

## New claims

- 1. A method for inhibiting or preventing spot formation at the surface of edible mushrooms, wherein the mushrooms are exposed to an effective amount of UV-light, said UV-light having an exposure energy in the range of 0.001-0.25 J/cm<sup>2</sup> based on the amount of UV-light.
- A method according to claim 1, wherein the mushrooms are exposed to 0.01-0.15 J/cm<sup>2</sup> exposure energy, based on the amount of UV-light, preferably 0.08-0.1 J/cm<sup>2</sup> exposure energy, based on the amount of UV-light.
  - 3. A method according to any of the preceding claims, wherein the mushrooms are exposed to UV-light coming from a continuous light source.
- 4. A method according to any one of the preceding claims, wherein a substantial amount of the UV-light to which the mushrooms are exposed is UV-C light.
  - 5. A method according to any of the preceding claims, wherein the mushrooms are exposed to the UV-light at least prior to harvesting.
- 15 6. A method according to any one of the preceding claims, wherein the mushrooms are button mushrooms.
  - 7. A method according to any one of the preceding claims, wherein the mushrooms are picked in a mechanical manner.
- 8. A mushroom, obtainable according to the method according to any one of the preceding claims.
  - 9. A mushroom with a shelf life at 10°C of more than 12 days, preferably of at least 16 days.

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## New page 16

- 10. A mushroom according to claim 8 or 9, wherein on at least a part of the surface a top layer is present, containing, at least substantially, dead cells, which top layer has a thickness of, on average, approximately 75-175  $\mu$ m.
- 11. A mushroom according to any one of claims 8-10, the surface of which is essentially free of added preservatives.
- 12. The use of UV-light for reducing or preventing formation of brown spots at the surface of an edible mushroom.

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